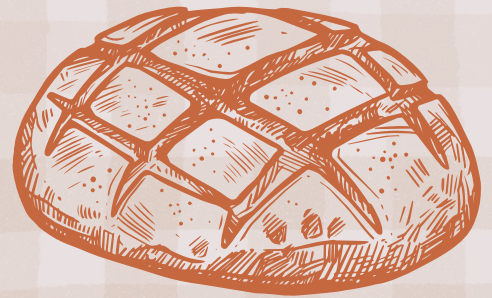


SAME DAY SOURDOUGH (TRADITIONAL LOAF)

Ingredients:

- 365g warm filtered water
- 250g active & bubbly starter
- 13g salt (sea, pink Himalayan or celtic)
- 500g *unbleached* bread or all purpose flour



Instructions:

- add all ingredients to a bowl and mix until it is a shaggy dough -let it sit on the counter for 30 minutes to combine
- (1st set) after 30 min stretch and fold 4 times by pulling dough upwards and folding across. Then let sit another 30 min.
- (2nd set) after 30 min repeat stretch and folds and let sit 30 min again
- (3rd set) after 30 min, repeat stretch and folds then let sit one hour
- (4th set) after hour on counter, stretch and folds and put in banneton
- let proof for 1-2 hrs in the fridge before scoring & baking or leave overnight & bake in morning
- after cold proofing, preheat oven to 500 and heat only Dutch oven for 20 min
- parchment paper the bottom of Dutch oven, score bread
- bake for 30 min at 500 degrees.
- let cool 5-10 min, store in a bread box or bag once cooled

*find all of my sourdough faves here: [sourdough essentials](#)
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